

# Lemon Pound Cake



5 from 2 votes

An easy and delicious Lemon Pound Cake recipe with a thick lemon glaze.

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Prep Time

20 mins

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Cook Time

50 mins

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Total Time

1 hr 10 mins

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Course: Dessert    Cuisine: Traditional    Servings: 10 slices

Calories: 301kcal    Author: [Nora from Savory Nothings](#)

## Ingredients

- 1/2 cup butter softened
- 3 large eggs room temperature preferred
- 2/3 cup sugar
- 2/3 cup buttermilk room temperature preferred
- 1 lemon zest AND juice
- 2 teaspoons lemon extract
- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt

## Glaze:

- 1 cup icing sugar
- 1-2 tablespoons lemon juice

## Instructions

1. **Prep:** Preheat oven to 360°F. Line a 9x5 inch (OR 8x4 inch) loaf pan with baking parchment.

2. **Cream ingredients:** Place butter in a large mixing bowl and beat with a hand mixer using the beater attachments until creamy (you can also use a stand mixer with the paddle attachment). Add eggs and sugar and cream until light in color and fluffy. Add buttermilk, lemon zest, lemon juice and lemon extract and mix until combined (it's OK if it looks split and weird after adding buttermilk).
3. **Add dry ingredients:** Add flour, baking powder and salt to creamed ingredients. Mix on low with your mixer, until you have a smooth batter.
4. **Bake:** Pour batter into prepared pan. Bake for 45-55 minutes, or until a toothpick inserted comes out clean. Cool in the pan for 10 minutes before removing to a cooling rack to cool completely.
5. **Glaze:** Mix icing sugar and lemon juice until smooth and barely pourable (it's a thick glaze). Carefully spread on top of completely cooled cake.

## Nutrition

Calories: 301kcal | Carbohydrates: 46g | Protein: 4g | Fat: 11g | Saturated Fat: 6g | Cholesterol: 75mg | Sodium: 176mg | Potassium: 152mg | Sugar: 26g | Vitamin A: 380IU | Vitamin C: 2.3mg | Calcium: 67mg | Iron: 1.5mg

Recipe created with ♥ for you by [savorynothings.com](https://www.savorynothings.com)